

AMENDMENTS TO THE CLAIMS

Applicant requests amendment to each and every claim in order to correct the informalities therein, namely that the first word of each claim should be capitalized.

1. (currently amended) pProcessed meat, the meat having a formulation, the meat comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall meat formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of processed meat that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

2. (currently amended) hHot dogs, the hot dogs having a formulation, the hot dogs comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall hot dog formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of hot dogs that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

3. (currently amended) sSausage, the sausage having a formulation, the sausage comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall sausage formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of sausage that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

4. (currently amended) pPressed meat, the pressed meat having a formulation, the pressed meat comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall pressed meat formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of pressed meat that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

5. (currently amended) gGround meat, the ground meat having a formulation, the ground meat comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall ground meat formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of ground meat that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

6. (currently amended) ~~+~~Vegetable-derived meat substitute, the vegetable-derived meat substitute having a formulation, the vegetable-derived meat substitute comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 7.0 percent by weight of the overall vegetable-derived meat substitute formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of vegetable-derived meat substitute that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.